

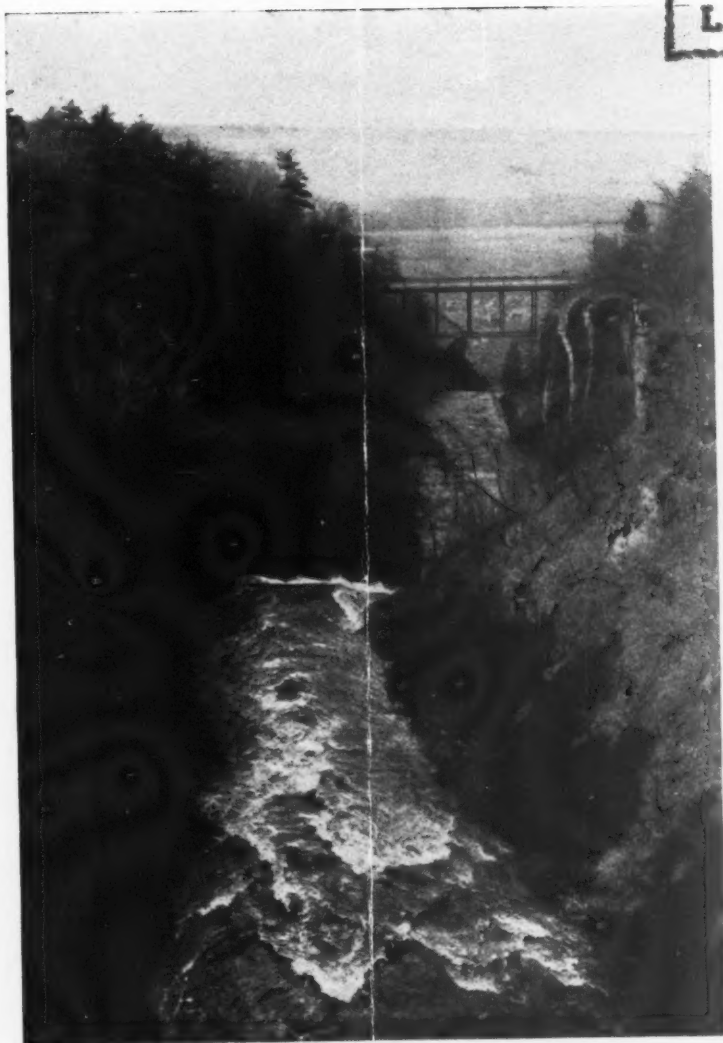
51

# The Cornell Countryman

PURDUE UNIVERSITY

APR 15 1941

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Volume XXXVIII

April, 1941

Number 7

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# The Cornell Countryman

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Associated

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## This Month

Our cover is in tribute to the old Stewart Avenue bridge over Fall Creek which will be replaced this summer  
Elizabeth Herrold describes some of the recent developments in frozen food lockers in—  
From June to January ..... 95

Don't miss Barbara Hall's first-hand picture of that passing American institution  
The Country Store ..... 96

John Wilcox writes a timely warning that  
Seed Corn is Scarce ..... 96

Benjamin Miles won first prize in the Eastman Stage Contest with his thoughtful suggestions on  
Fathers and Sons ..... 97

Marjorie Heit, daughter of a large-scale trapper, brings us some interesting notes on  
Live Fur Coats ..... 102

Old Grads—Don't miss J. B. Kirkland's  
I Remember ..... 104

# Facts and Fun

**C**ORNELL UNIVERSITY offers many courses of instruction during its summer session, which comes this year from July 7 to August 15. This period generally known as "the heated term," and sometimes as "Dog Days," is likely to be rather warm in many sections of the country. But on the heights, above the ever-cool Cayuga Lake, the atmosphere is that of an ideal summer resort with opportunity for boating, swimming, fishing and many other forms of outdoor recreation.

The combination of study and sport attracts many persons to the Cornell campus and brings many students who seek both pleasure and profit.

Of the scenic advantages at Ithaca much has been written, for it is surrounded by some of the most striking features of the famed Finger Lakes region. The very campus of Cornell is on a high bench or plateau above Cayuga Lake which stretches fifty miles straight north. On either side of the campus are two deep gorges in which are many cascades and waterfalls.

## The Cornell University Summer Session

offers exceptional opportunities for professional improvement.

Teachers of agriculture, home economics, natural sciences and other subjects related to farming, homemaking, and rural life may improve their knowledge and their chances for advancement in their profession.

## Something Really New

This year, an Extension Service Summer School, for three weeks, from July 7 to July 25, offers to all extension workers courses planned for county agents in agriculture and home economics, and for 4-H Club agents. They deal with the methods, objectives, and philosophies of extension rather than with technical subjects.

Such courses have been both popular and effective for the past five years at Colorado State College, attended by extension workers from Western States, and even by persons from New England. The Cornell School has been established in response to demands for similar instruction for the Eastern States.

If you are interested, write to

**The Director of the Summer Session**

**Cornell University  
Ithaca, New York**



# From June to January

By Elizabeth Herrold '41

FROM cider in June to strawberries in January, quick-frozen foods have swept across the country. Today in America there are hundreds of food-storage plants, and a million American families enjoy fresh fruits and vegetables the year round.

The story of a pea from pod to refrigerator is a tale of adventure. Just the morning when Johnny Pea has grown to maturity in his sunny garden, he and the other six peas in his plump pod are picked from the vine and put into a basket. Because the housewife knows that vitamin content and color are rapidly decreased by a few hours of standing at room temperature, Johnny is rinsed in cold water and then plopped into a boiling hot bath and within an hour is jumping around in the water with a half-bushel of other perfect peas, just like himself. This is the blanching process which lasts only one minute. Again he is thrown into cold water, drained, and the spoon scoops him up into a cellophane bag. The housewife puts this bag into a little waxed cardboard box, loads trays of these boxes into the car, and is off to the frozen-storage plant.

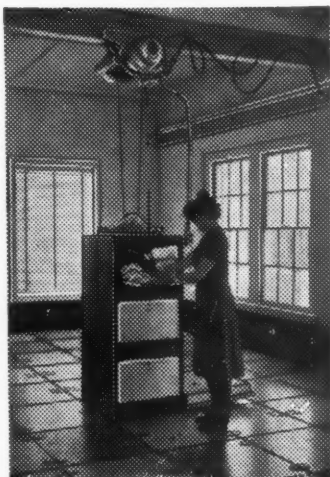
There, the attendant seals the boxes and carries them to a room that stays several degrees below zero the whole year. This is the sharp-freeze chamber where all kinds of food products are frozen to rocky hardness within a short time. Within two hours Johnny is placed in the family food locker, at freezing temperature, and settles down for a long, long winter.

MEAT that the farmer brings to the plant goes through a somewhat different process. As soon as possible after the animal is slaughtered, the carcass is placed in the chilling room at a temperature a little above freezing. After several days, an expert butcher cuts the meat into meal-sized portions, wraps them in heavy paper, labels the various cuts, and places them in wire baskets. Another attendant then takes them to the sub-zero freezing room—the sharp-freeze chamber. Within a week a hog or calf is in the locker, ready to be taken out in handy pieces by the consumer.

The locker plants which are now mushrooming throughout the country are organized in a variety of ways. Sometimes an individual will invest several thousand dollars in a separate plant, sometimes a quick-freeze unit is combined with a creamery or

ice plant or a produce and meat market. Becoming more popular all the time are the farmer cooperative locker-storage plants. Depending on size, each plant has sufficient lockers for a large part of the community.

The advantages of this new refrigeration to the rural family are numerous. Meat may be butchered, if convenient, during the warm months, and food bills are cut. The meat is cut at the plant by an expert butcher, and unnecessary waste is avoided.



—Courtesy Armstrong Cork Company

The simple preparation of most foods for quick-freezing eliminates the drudgery of canning in the home during the hot summer months. During the winter, when temperatures may vary greatly in places where natural refrigeration is used, there is less spoilage of stored food. Fresh meats are available the year round.

The greatest advantage of this process is saving of money. Depending on size of the family, the rental of the locker (usually ten to twelve dollars a year), and the plant's processing charges, from thirty to two hundred dollars a year are saved by the family using this method. Of course, quick-freezing requires a greater cash-outlay in the beginning, and this may be a disadvantage where families are accustomed to pay smaller amounts for food throughout the year. Then too, there is some inconvenience in getting the food to and from the locker.

But, to the family that has a few extra dollars at the vegetable and fruit seasons, putting food in the locker is like putting money in the bank.

If the family has artificial refrigeration, one trip a week to the locker will provide perishable food which may be stored in the freezing compartment of any mechanical refrigerator or placed on the ice of some ice refrigerators until ready for use. Frozen food will keep from several months up to a year or more at freezing temperatures, but once it is thawed it deteriorates more rapidly than freshly prepared foods.

LOCKERS are of many types. Some of them are simple compartments or stacks of drawers in a large room that is kept at the temperature at which water freezes. They are well lighted and ventilated carefully to prevent odor accumulation. In other plants, the customer steps into a warm room whose floors are nothing but little trapdoors. A hoist lifts a column of lockers from the freezing room below, and the customer selects parcels from her drawer. Still another system is that of a giant turntable. A selector is turned, a button is pushed, the door opens when the proper locker is in back of it, the customer takes his packages, closes the door and leaves. This operates like an automatic elevator except that it goes around instead of up and down.

For many years nutritionists have known that freezing incurs no loss in carbohydrates, proteins, fats, or minerals. The amounts of Vitamins B and G lost in the blanching process is lower than the amounts lost in ordinary cooking. Very recently, the College of Home Economics found that frozen peas have as much Vitamin C as cooked fresh peas.

And so, one late afternoon in January, while the wind is howling outside, Johnny Pea is released from the bag, placed in boiling water, and is ready in six minutes for the family dinner table. Here he takes his place with a tender steak, "fresher than fresh" corn-on-the-cob, fresh fruit salad, and strawberry shortcake.

For more information on the advantages and disadvantages of quick-freeze products, write to the Superintendent of Documents, Washington, D. C. and ask for Consumer's Guide Volume 6, Number 18. The Farm Credit Administration has issued Miscellaneous Report, Number 24 of the Department of Agriculture, and this also may be had for the asking. The Cornell Extension Service sends Bulletin 690 on receipt of a post card.

# The Country Store

By Barbara Hall '43

**G**RANDDAD was grumpy the day the chain store took over Mr. Pierson's place:

"Danged city fellers—they're even takin' the chunk stove out!"

That stove had been the center of Graddad's social (and political) life for years. Every evening he and his cronies would gather their well-whittled boxes around the fire and argue about everything from Sam's new hired man to the coming election. Granddad was not the only one who hated to see Mr. Pierson give in to the march of the chain store.

Pierson's store was located on the main road through West Groton and it had been the nucleus of that tiny community for nearly 100 years. It was not a compact grocery store, or a clothing store, or even a hardware store—it was just a good old country general store, where Mom could buy her sugar and her house dresses and where Pop could buy his nails and his boots.

The general heterogeneous appearance of the store would have shocked the modern department manager or window dresser; turmoil, yes, but it

was a cozy turmoil. The overloaded counter was always the center of attraction, for it was here that the business of the town took place. In the middle of the counter was a huge set of scales which weighed anything from a banana to a sack of grain. There was no cash register—Mr. Pierson said that his money would keep as well in a cigar box as in a "fancy clanging thing." On either side of the scales were uncovered boxes of gumdrops and chocolate drops which attracted grimy little fists during the day and well-fed rats at night. Packages of cigars and tobacco were placed at each end of the counter to attract the "men folks." Mom always wondered how Mr. Pierson found room for the big round molds of cheese, the 2 and 6 lb. cans of coffee (to be ground at home), the soap, lemons, or oranges that were invariably piled up on the counter.

**H**IS hardware, clothing, shoe, and drug departments were all combined in one disorderly mass on the other side of the store. Boots and shoes leaned against barrels of nails

and bolts, while overalls and straw hats drooped unevenly over them. Even the youngsters could shop at Pierson's, for school supplies were kept on the lower shelves along with gloves, stockings, and caps. On the shelves above was the drug store: rat poisons, bird seed, and cure-alls. Mr. Pierson rarely had to paint his walls, for they were well covered with calendars, weather almanacs, and ads. Huge placards explained in detail the remarkable deeds of Dr. Plunker's Liver Pills and Aunt Sophie's Curl Restorer.

But it was the big chunk stove in the back of the room that was the most popular on cold winter evenings. This was the part of the store Granddad loved, for here a man could smoke and chew in peace. He loved the long tales, the shady gossip, and the heated political arguments that the hot, bulging sides of the stove seemed to invite.

Today Pierson's General Store is gone; in its place is a neat little grocery store. And today Granddad sits at home, grumbling about the "danged modern store!"

# Seed Corn Is Scarce

By John Wilcox '42

**I**T is going to be heads up, and play good ball for about ninety percent of the farmers in New York State this spring. That is if they expect to get a supply of good seed corn.

It is a definitely established fact that there will not be enough high quality seed from well adapted varieties to supply the demand. This situation is the result of the many tricks that old man weather played on the grower of seed corn last summer.

In the first place, the weather didn't break early enough last spring but what most of the corn was planted two or three weeks late. On top of that jack frost made his first visit at an exceptionally early date and there was still much immature corn when the plants were killed by frost last fall.

Even in corn that matured well, the water content was from thirty to fifty percent when the corn was harvested. Because of its high moisture content, a large amount of the corn was damaged by freezing in storage this winter.

The end result of this combination of factors is that seed corn supplies

have been greatly reduced, and much of the home grown seed that was saved by farmers will not germinate very high.

Those who saved their own seed will want to run germination tests on it as soon as possible in order to be sure that they want to plant it. The same will hold true if you are buying seed from your neighbor or any other source where germination percentages will not be available at the time of purchase. **Growers should watch the tags on other purchased corn very closely this spring to be sure that they are getting corn which will germinate ninety per cent.**

Supplies of the new hybrid varieties that are adapted to this state will be limited; they will also be two or three dollars a bushel higher than the more common varieties. However, the fact still holds that varieties such as Cornell double-cross 29 - 3, will give yields which more than compensate for their extra cost.

This same situation holds for seed corn grown in Pennsylvania. The Lancaster crop was very short this year, and there will probably be demand enough to use most of the seed grown there in the state of Pennsylvania.

**T**HERE will be some seed corn available from the states of Ohio, Wisconsin, Michigan, and Indiana; the climate there is near enough to that of New York so that most of their varieties will grow well here. **However, corn from the states in the southern part of the corn belt is not adapted for growing in our state.** Even with all these factors considered, it is probably best to stick to a corn such as West Branch Sweepstakes when going outside the state for seed.

It all sugars off to a case of the early bird gets the worm, or the man who gets there first gets the best seed. It will also pay to figure out just exactly how much seed you need this year; this will help avoid wasting money by buying too much seed, or may save running out of seed when it is too late to buy more.

The grower of sweet corn does not have so much to worry about. The sweet corn crop matured earlier than the silage and grain corn crop, and hence the seed was in good condition when it went into storage. However, market gardeners can expect to dig down a little deeper when they come to paying their bill for seed corn this spring.

# Fathers and Sons

First Prize, Eastman Stage Contest

By Benjamin J. Miles '43

**M**OST of us realize that young people have many problems to face. Young people brought up on farms are no exceptions. The young man who has decided to stay on the farm ponders over a number of big questions as he thinks in terms of his future life. How am I going to get a start in farming; how much money will I make; what success will I have in getting along as an individual with my neighbors; what will I be worth when I am sixty years old and cannot work much longer; will I be worth as much as dad is when he is sixty? These are a few of the big problems that farm young men think about. But something of far greater importance and significance to every farm boy in this country is a problem we seldom recognize—that of attaining a satisfactory father and son relationship.

Did you ever stop to think of the effect on the life of a young fellow on the farm resulting from the plan which is followed in going into business with dad? For example, about four years ago, we had a neighbor who lived down the road. This neighbor was considered a fairly good manager and seemed to make a good return from his farm. He had one son who was in high school and would soon graduate. The boy liked the farm and had intentions of staying on it and hoped eventually to take it over. But although our neighbor was careful in his dealings, sound in his management and judgment about the farm business, he failed to give the boy any real incentive for continuing on the farm. The boy was given a little spending money, the car once in a while to go out on a date, but he never owned anything on the farm, not a heifer, or even a couple of acres of cabbage or beans, and there was no arrangement about future plans.

Last year the boy did what often happens; he left the farm, his home and family and took a job in the city. I am just wondering if we should entirely blame the boy for leaving his home farm. This is just a typical example that we can find in most communities, and illustrates one of the reasons why boys leave the farm.

In the case of another boy I know quite well, there was a different situation. This boy joined the Future Farmers of America while in high school and as part of his program had projects on his farm consisting of a small flock of poultry, and plots of cabbage and potatoes. These projects were his own—he was respon-

sible for their success or failure. He had definite agreements about these projects so that the old saying was not true in his case, of "the boy's pig becoming the family pork." Pride of ownership and achievement in these projects gave him a material start and aroused a lasting interest in farming. His father was just as interested as the boy in these projects, and both learned new ideas on care and management. Moreover, these projects gave the father a chance to work with his son and thus a partnership was established. However, this young fellow thought it best to go to school a while longer, so today he is at Cornell training for his farming occupation. Yes, I am that boy, but similar examples may be found in the lives of many farm boys that we know.

**Y**OUNG men who are in the process of becoming established in farming have been a neglected group. The boys on farms do not differ from other young men in wanting to know their business standings, their responsibilities and plans for the future. It seems unfortunate that so many are forced to wait so long in an indefinite status. Occasionally young men do stay at home without any definite written agreements, but when good times come along, these are the fellows who leave the farm and go to town to work. We are being faced with this situation right now with reference to the great number of jobs being offered by the defense program.

Last Christmas vacation, I happened to see a fellow who graduated from high school with me. During the course of our visit the subject came up about his staying at home and working the farm with his dad as he had been doing in a rather indefinite way. This boy is needed at home on the farm, so I was surprised when he announced that he was training for a job in the defense program by going to night school. Since that time he has carried out his intention of leaving the farm for a city job.

This fact that our much-needed, hard-working, efficient young men are leaving the farm to go to the city is a serious situation. It presents us with a real problem and much of the difficulty lies in the lack of a satisfactory father and son agreement.

When a father and son are working together in a partnership, what are some of the points that should be considered? I would suggest a program concerning the division of income on the farm, passing the farm ownership

from the father to the son, and attaining satisfactory father and son relationships. These should be carefully and definitely worked out and put in writing. When fathers and sons get together to talk over plans and agreements, it should be done as man to man without any emotions involved. Part of this responsibility is up to the sons. We have to put our cards on the table and show dad that we have some plans we would like to go ahead with concerning some enterprise on the farm. Generally in this way a satisfactory and permanent agreement can be arrived at.

In thinking over these points I have mentioned for consideration, the important thing seems to me to be that the agreements be definite and in writing. Most fathers and sons hesitate to go beyond verbal agreements, saying that they trust each other and do not need any formal arrangements. It certainly does not make common sense to me that a written agreement is entered into only when one would not trust the other person without it. A written agreement is essential so that misunderstanding will not arise. If the point in question is in writing it is easy to check on memories.

In my efforts to call attention to these facts about establishing satisfactory father and son relationships, I hope you will remember that almost every father earnestly tries to do the right thing by his son. Dad must be a pretty smart man or he wouldn't be as far up the road to success as he is. Will Rogers once said, "When I was sixteen, I thought my dad was the dumbest man in the county, but when I was twenty-one, I was surprised how much dad had learned in that five years."

**W**E should do all we can to keep farm-minded young men on the farm where they belong. Most of us young fellows like to be independent, we like to have a chance to exercise our initiative, we like to look forward to something definite in the future, we like to deal with life. And, I ask you, where can you find a more satisfying occupation than farming to take care of these natural desires?

Speaking for sons, I am making a plea to all fathers to come halfway and give us something definite in the way of an agreement for the home farm, and as a son, I am sure we will come more than halfway, and perhaps attain what you intend we should—a successful satisfying life on the farm.



## Foods and Nutrition "Units"

The unit on **Meal Planning, Preparation and Service** will include consideration of the problems involved in the purchase of food, and in the planning, preparation and serving of meals. Emphasis will be placed on organization and management of time, money and energy.

**Food Demonstrations**, another unit, emphasizes the purpose and technics of demonstrations in food preparation and nutrition, as used in teaching, extension, business and social service.

The third unit that deals with foods and nutrition, **Elementary Nutrition and Dietetics**, shows the significance of food selection in achieving and maintaining health. Special emphasis will be placed on the nutritional needs of normal adults and how to provide good nutrition with diets at different levels of cost.

All three of these courses will be given July 1 through July 25, the first three weeks of summer school. Each is open to graduates as well as undergraduates but it gives two-hours undergraduate credit only.

The fourth unit course is **Quantity Food Preparation** and is a laboratory practice in the Home Economics cafeteria kitchen preparing foods for service in the cafeteria. Some consideration will be given to the determination of quality standards and the costing of recipes. This is a two-weeks' unit, running from July 7 through July 19, and offers no credit.

In general, the courses to be given by the college this summer are planned primarily for teachers, extension workers, social service workers, and others who deal with homemaking practices and problems. They are planned to strengthen the home economics background of these groups and to discuss problems pertinent to the situations in which they work.

The six-weeks' courses are on economics of the household and household management, family life, foods and nutrition, household art, institution management, textiles and clothing, educational leadership in homemaking and family life, and home economics education.

In addition to many regular 6-weeks courses, four "unit" courses of three weeks duration, dealing with food preparation and nutrition particularly important in some phase of national defense, are being given at this year's summer session of the New York State

## College of Home Economics.

These unit courses focussed directly on emergency measures are for both home economists, and welfare and social workers, nurses, and others who because of the present emergency feel the need of work in foods and nutrition and the need to get it intensively in a brief period of time. These offerings are in line with the college's defense policy of "making every possible effort to foresee what situations may arise and then altering or adding to its educational program to prepare for these situations," says Mary F. Henry, acting director of the College.

In each of the two College nursery schools this year is the child of a family recently come from Europe—in the senior group, Karl Georg Ludloff, four and a half years old; and in the junior group, Renee Sack, two and a half. Karl Georg, has parents, and his younger sister came about a year ago from Germany. Renee and her parents came from Brussels, Belgium, this past summer. Karl Georg is now speaking English very well, and is happily adjusted to life with the group of American children. Renee loves nursery school, and plays busily indoors and out, understanding all that is said to her in English, and venturing a word herself now and then.

The American Home Economics Association has started a National Survey of the country to list all Home Economics trained people in all walks of life—to have the information ready for defense use. This piece of work, has been handed over to the officials in each district to carry through. Mrs. Dora Erway of the Household Art Department is Vice-President of the Southern District of the New York State American Home Economics Association and is in charge of making this survey for this district which includes eleven counties. She will have a committee from each county to help her. Mrs. Erway says that the Association is anxious to have included the names of college-trained home economists who have married and retired from professional activity. A registration card prepared by the Association asks each registrant to indicate whether she would be available for service in her own community or elsewhere, full-time or part-time as a volunteer or on a salary.

In an effort to bring to Cornell educational administrators throughout the State the education departments of both Agriculture and Arts and Sciences have cooperated to arrange a series of Spring conferences.

The purpose of these conferences is three-fold: 1. to give to student teachers an opportunity of discussing with high school principals what is expected from a teacher; 2. to acquaint visiting principals with the university and its methods of preparing teachers; 3. to provide informal personal contact between students and administrators.

Student committees from Home Economics, Agriculture and Arts have scheduled activities for April 16th and May 2nd and 3rd. The program will include observation of class and campus activities, luncheon, discussion groups and tea. It is expected that these group contacts will enable the students to glean first hand the qualities and activities expected from them in the teaching profession.

Congratulations to the following girls whose fine work during the term has won them places on the Home Economics Honor Roll:

### Seniors:

Elizabeth Howe, Washington, D. C.  
Jeanne Perkins, Savannah, New York

Betty Bloom, Rochester, New York  
Carol Ogle, Ithaca New York

Lillian Strickman, Liberty, New York

### Juniors:

Barbara Jean Arthur, Pittsburgh, Pa.

Elizabeth Chase, Ithaca, New York  
Alice Popp, Buffalo, New York  
Gladys McKeever, Allentown, Pa.  
Jean Herrick, Flushing, L. I.

### Sophomores:

Helen Jammer, Wellsville, New York  
Doris Fenton, Port Washington, New York

Mary Klauder, Niagara Falls, New York

Bernadine Sutton, Yonkers, New York

Naomi Rosenhaus, Lynbrook, New York

### Freshmen:

Elizabeth Kandiko, Ancram, New York

Grace Forster, Rochester, New York  
Suzanne Coffin, Athens, New York  
Rebecca Harrison, Rochester, New York

Ruth Caplan, Inwood, New York



### Home, Sweet Home

If you should see a girl struggling along under a load of grocery bags or wheeling a cherubic looking infant around the Ag quadrangle these Spring days you can bet she is living at the Home Economics practice apartments—and, what's more, liking it!

That's the way we Home Ec students put into practice what we learn in classes: how to make a pudding out of a left-over cake, how to tuck a baby in bed so it won't smother, or how to plan the weekly budget so the family doesn't have to live on beans and soup the last three days of the week.

We spend five weeks in an apartment furnished like a real home, complete with even a very small baby. There are four girls, and we move all our belongings over from the University dormitories and live right in the apartment with a housemother who is there to help us with advice whenever we need it.

The duties are divided up among the four of us, each girl taking turns at being hostess, cook, laundress and mother. It's the cook's job to prepare the meals that the entire group has planned within the budget we have for apartment expenses. My week as cook certainly taught me to appreciate my mother if nothing else. In fact, the entire Home-making course might very well be labelled "Appreciation of Mother; Part I, as Cook; Part II, as Laundress; Part III, as Hostess; Part IV, as Nurse."

After a week of cooking, I worked as laundress, while my roommate had charge of the baby. While my life was a round of soap and clothes pins here was a succession of preparing formulas, feeding oatmeal, squeezing orange juice and supervising sun-baths.

"All work and no play" isn't the rule of the apartments though, and we planned our budget to include money for entertaining. We entertained some rather envious friends at a Sunday night supper and had others in for tea. Our faculty dinner was such fun that we scolded one another afterwards for being even a wee bit scared at the prospect of cooking for professors.

All very good experience for the time we hope to have our own home with its responsibilities for meal planning and entertaining such people as the boss and his wife, and perhaps some of our in-laws, our five weeks in the practice house is rightly called "Preparation for Homemaking."



Marie Lueders

"I'm from Missouri; you'll have to show me!" And that's been Marie's slogan these four years. With a vim and a vigor—and above all, with an infectious laugh, this capable senior set out to find what was worthwhile at Cornell and what she wanted to take away with her from the Hill.

Freshman year found Marie reaching out in all directions. She joined Newman Club, Home Economics Club, the Willard Straight Hostessing Committee, and was active as a Student Guide, besides playing hockey and basketball. Chi Omega was lucky enough to pledge her, and it was at the sorority house that Marie indulged herself in one of her favorite past-times—bull-sessions on religion.

Sophomore year came, and this daughter of Missouri was still seeing for herself. The activities she had chosen Freshman year she continued, and filled her spare time with collecting poetry and listening to the records in the College music libraries.

Marie's third year seems now (in retrospect, even to her) a more than full year. She continued all her former activities, captained the basketball team, joined the Glee Club and the Dramatic Club, CURW and the Junior Advisory Committee, as well as working on the HEN.

This year we've scarcely been able to catch Marie for a minute to ask her about herself. Home Ec Club Council member, editor of the HEN, treasurer of Chi Omega, and member of both Dramatic Club and WAA, yet she has found time to play hockey, basketball and work on the CURW staff. One of the most active mem-

bers of the Newman Club, Marie still "loves bull-sessions on religion." With an all-consuming interest in many things, Marie will be just as active when she leaves Cornell—and when she leaves, it will be with the best wishes of many, many friends who have come to know and admire her.

### Pen Portrait

Basking in the warmth of the California sunshine, Miss Rose has been getting almost as bronze as the flagstones of her new home's terrace. Her weekly letters to the College staff have been gay accounts of her life in California. She writes:

"Share with me this sweet house into which we have begun to settle with so much deep satisfaction. We are on the down-side of the street and the hill begins to go right down. A little strip of lawn runs across the front of the house, then stepping stones down to the front door at one end of the house, under a gnarled live oak tree with bird houses swinging in it.

"As for the house itself. Once in the front door you land on a platform and go down four steps into the "big" room. A room twenty feet wide and thirty-five feet long opening through four double glass doors on to a tiled terrace which runs its entire length. The tiled terrace is about ten feet wide and has an iron grill between cement posts all around, for the garden is some twelve or fourteen feet lower."

Of the kitchen Miss Rose writes "The kitchen is tiny but will in time become convenient as we 'Cushmanize' it." In mentioning the view from the living room Miss Rose says "It is really very satisfying. The trees, the bay are framed for you to see. Very beautiful indeed, and at night, fairyland."

Students and staff alike are eager to hear of the daily happenings of Miss Rose's life and, generously, she tells us of visiting, friends, views, adventure, and experiences. Characteristically she shows us the significance in seemingly insignificant things, and, as always, buoys up with a faith in the present and a hope in the future.

"Even the thought of a world in revolution and the changes it promises to bring to this country has its present values, for though it may not happen in my life time, I have, deep in my soul, the belief and faith that out of this travail we shall arrive at a goal where such satisfactions as you and I now have will become more common to all of humanity."

## Senior Job Series

A series of meetings of the senior class in agriculture are being held to discuss the job situation. The meetings have been arranged by a committee consisting of Gordon Butler and Ray Wallman, co-chairman, and Dorothy Alfke, John Brookins, Timothy Henderson, Robert Everingham, Jeremiah Wanderstock and Byron Lee.

At the first meeting Walter Foertsch, '39, hotel, talked on "What the employer looks for in college graduates." Foertsch is in the employment department of the Eastman Kodak Company in Rochester. He emphasized that the important thing is a liking for the work in which you are seeking a position, and secondly, that you have done something toward development of that interest such as out of school study or a hobby.

At the second meeting in the series H. H. Williams of the University Placement Bureau discussed the problem of Selective Service as it affects the college senior. Lt. Robert J. Dickson of the U. S. Army also presented information on the procedure of the Selective Service Act and showed movies of Army and Air Corps training.

## Class in Recreational Sociology

For those interested in re-creating a bit of the old time folk dancing and games so popular in rural communities, Miss Eva Duthie's course in recreational sociology is just the thing.

The members of the class are given the opportunity to learn square dancing, folk dancing, and play party games of many lands and communities. Each person is also asked to teach a game or dance in which he is particularly interested.

A vast selection of games and dances is offered as well as experience in teaching and directing. For those planning to enter extension work, social service, or community organization, this class should prove helpful and entertaining.

## Poultry Club Spring Fete

Just before the spring recess the Poultry Club held its annual spring party. Everyone forgot about the business formalities and went ahead with the party. There was square and round dancing, colored slides of the campus were shown, and everyone participated in the new game of

horse-racing which has become very popular.

In all, it was a very enjoyable evening and everybody had a swell time.



Ray Wallman

Which would you rather have given to you, a car or a purebred milking short-horn? Well, Ray Wallman was asked such a question and he chose the short-horn. This is not peculiar for Ray because from what we gather he is a born cattle man.

Ray hails from Pittsford, outside of Rochester and his pre-college days were spent at Pittsford High School. Ray was active in extra-curricular activities in high school but his major interests were in 4-H and livestock. He was a member of the Monroe County Dairy Cattle Judging Team at the New York State Fair at Syracuse in 1935, and that was how he received his background for the livestock judging he has done here.

Since Ray has come to Cornell he has compiled a record which entitles him to be called a BMOH. He was an active member of the 4-H Club and CIA during his freshman and sophomore years. Until last year he was a member of the FFA. During Farm and Home Week in his frosh year he showed a Guernsey heifer at the Round-Up Club Livestock Show.

In his junior year he was on the livestock judging team, and was high man in all classes at the Eastern States Exposition at Springfield, Mass.

He was elected to the business board of the COUNTRYMAN; the Round-Up Club representative to Ag-Domecon. He was elected to Kappa Phi Kappa, and he was a junior member of the Freshman Advisory Committee. That year he also took first in the class for Hereford heifers at the Livestock Show Farm and Home Week.

This year has been another very active year for Ray. He is still a member of the Newman Club which he joined in his freshman year; he is now the secretary of the Round-Up Club and also the chairman of the membership committee. Off the campus Ray is a member of Alpha Gamma Rho fraternity and editor of the Crescent, the fraternity publication. We think he has achieved just about the best recognition anyone could ask for—he was elected to Ho-Nun-De-Kah, elected Treasurer of the Ag-Domecon Council, and he was chosen recently as co-chairman of the Senior Job Series Committee.

When Ray graduates this June he is going back to the farm he has always worked on, and the twenty head of purebred milking shorthorns he has been raising ever since he refused the car for the shorthorn. Ray also hopes to cooperate with the local 4-H agent. Farming, Ray says, has always been his main interest and we think he has a grand start for a fine life's work, his first love.

## Special Summer School for Extension Workers

This summer the Colleges of Agriculture and Home Economics are going to offer a special summer school for extension workers. The school will last for three weeks and six courses will be given.

Dean A. L. Deering of the University of Maine will give a course on the objectives and program of extension work. Professor Kruse of our own faculty is giving a course on psychology for extension workers. Three men are going to give a course on the meaning and problems of democracy. They are Dr. M. L. Wilson, director of extension of the U. S. Department of Agriculture, John W. Herring of the New York State Educational Department, and Thomas S. Barclay of Leland Stanford University.

Grace Henderson will direct the course on the problems of farm families, to be given by members of the Ag and Home-Ec faculties.



Louise Mullen

It isn't very often that a sophomore in the College of Agriculture merits the recognition that Louise Mullen has earned for herself. Louise, who is a vegetable crops major, is without doubt one of the most active co-eds in the college.

Louise has won numerous awards and she has a record of ten active years in 4-H behind her. In 1937, she was the garden champion of the state and the year before she went to Chicago as a member of the state crops judging team at the National Club Congress. In 1938, she was on the team which won the Snyder Trophy in the national vegetable grading and judging contest. She was also on the team that won the trophy in 1939. Last year Louise was the achievement winner at the club congress and she was also chosen as the winner of the award, given by the American Agriculturist, of "Junior Master Farmer."

Louise, who lives in Stafford, N. Y., has at home potato lots which have been widely recognized and are a good source of income to her. She and her sister, Zelda, are paying their college expenses with the money, about \$2100, which they earned selling certified seed potatoes that they raised.

Although her major interests are potato growing and gardening, she is also interested in homemaking, poultry, and forestry. In 1939, she was the first girl to win the tree identification contest with a perfect score, on the Adirondack forestry tour. This is ample evidence of her versatility.

In her local 4-H club Louise was the president, vice-president, secretary, and treasurer. She is also a member of the state 4-H Club council. Recently Louise was elected

president of the New York State Junior Potato and Vegetable Grower's Association; she is also vice-president of the national association. Besides all this, Louise was chosen as one of the two New York State 4-H club girls to make the trip to the National 4-H Club Camp to be held in Washington this June. Here on the campus, she is a member of the business board of the COUNTRYMAN.

Louise has two more years here at Cornell and we are quite positive that she will still go a long way and make a bigger name for herself than she has done in the past—and that is really going some.

#### Home Ec—F. F. A. Party

The Collegiate Chapter of F. F. A. recently acted as hosts to the girls of the College of Home Economics at a party held in the seminar room of Warren Hall. The party was well attended by both girls and fellows and a very good time was had by all. Mr. Regnier of the Rural Sociology department conducted the games and dances. Refreshments consisting of ice cream and cookies were served.

This year it has been the policy of the Collegiate F. F. A. to conduct several social affairs with the idea of training the prospective agriculture and Home Economics teachers in the art of meeting people and making friends, and in the science of rural recreation. The Home Economics girls who are majoring in extension or rural education have cooperated whole-heartedly so that these two joint parties; this one and a similar one held earlier in the school year, have been grand successes. The facilities for these parties have been no greater than would normally be available in any rural community. Simple but enjoyable games have been stressed. It is sincerely hoped that everyone who attended these parties took away something that he or she can use later in community activity.

#### Growers Plan Summer Tour

New York state fruit growers are planning a tour this summer to see how fruit is grown in other sections of the country and to learn of federal experiments underway.

Sponsored by the New York state horticultural society and county farm bureaus, the tour is scheduled for the week of August 18. Interest is being shown by growers in about twenty fruit counties of the state, in eastern and western New York.

Chairman of the tour committee is Mark E. Buckman of Sodus, and the secretary is John Goodrich, assistant

county agricultural agent of Niagara county. Other members of the committee are Theodore Oxholm of Esopus, Ulster county, L. B. Skeffington of Rochester, and Professor M. B. Hoffman of the pomology department at Cornell.

The growers will first visit the Federal experiment station at Beltsville, Maryland, where hundreds of acres are devoted to fruit experiments, such as those on breeding, fertilizing, the handling, and storage of apples, peaches, and small fruits.

The New York growers will also visit the Shenandoah-Cumberland fruit section in Virginia. In August, it is pointed out, the fruit can be seen to good advantage on the trees, and peaches will be ripe at that time. Hence, both harvesting and production methods may be studied.

#### Getting Wilt-Resistant Cantaloupe

To save the western New York melon industry, plant science, according to Prof. F. P. Bussell, is developing a new melon—known now as No. 13. Bender Surprise had been grown in this section until it became the victim of Fusarium wilt. Since this is a soil inhabiting disease this rendered Bender Surprise useless; to develop a wilt-resistant cantaloupe was the only answer.

The Plant Science Department realizing this, made crosses on plots in Monroe and Niagara Counties—with the new wilt resistant variety from Michigan which gave after much crossing and "selfing," the desirable No. 13. Prof. Bussell does not believe this to be the end of experimentation, but a good step forward to the desired melon. This melon is apparently wholly resistant to wilt and



is of high quality. However, it does not have the orange flesh of the Bender but a green flesh which is not quite as popular. What they desire is a thick fleshier melon of the right color, proper netting, size, and good shipping qualities. These qualities are to come with more crossing—the basis for which is already developed—that is, a wilt resistant melon and one that does well in the Western New York melon area.



# Live Fur Coats

By Marjorie R. Heit '43

**F**UR keeps animals warm. Fur coats keep women warm. The trapper gets ten or twelve dollars for a mink skin, and the wearer pays twelve hundred dollars for a mink coat.

So who is left in the cold but the trapper? In the face of rain, snow and sleet he looks at his traps every twenty-four hours, digs them out of the ice, resets snapped ones, and, if he is so lucky as to catch anything, carries the animal with him for the rest of the trip. At the end of the day he may be packing forty or fifty pounds. Or his bag may be empty except for a few traps.

But the trapper doesn't complain. Only people who enjoy trapping are trappers; no one has become a millionaire in the business since the days of John Jacob Astor and the Hudson's Bay Company. But there remains adventure in trapping. Fur-farming is an effort toward streamlining fur production, but still the only way to trap fur is to go out in the cold and get at it.

There are two kinds of trappers, the marsh owner and the little fellow who traps in ditches. The classes hate each other. The owner of marshland, who depends on fur for an income, traps scientifically, preventing overpopulation and a consequently decreasing food supply; he controls predators of the winged and four-footed type, and prosecutes to the full extent of the law biped predators. This does not make him the best-liked man in the community, but he stays off the relief rolls.

The landless trapper who catches a few skins for pocket money is the marshowner's natural enemy. The schoolboy with his trapline to run before school every morning soon traps off the few muskrats that live along small streams. They live in holes in the banks, not in houses like the marsh rats, and are inferior to the larger, better-furred marsh rats. More annoying than the young trapper are fur thieves and poachers, who appear at two times, when times are hard and when fur prices are high.

The large-scale trapper in north central New York is primarily interested in muskrats. These are present in greater numbers and are of finer quality here and in parts of Canada than anywhere else in the world. The muskrat furnishes Hudson seal coats. He raises several families a year, lives almost exclusively on cattail flags, and, unmolested, soon eats himself out of house and home, until he is forced to migrate

or starve.

**B**ESIDES muskrats, other fur-bearers are present, but in smaller numbers. The weasel, the mink, raccon, and fox are sometimes abundant, and there are always a few. Mink must be trapped to save other animals unable to protect themselves from this savage wily beast. The mink is vicious and crafty, regarded by trappers as a snake in a fur coat. He preys on muskrats and other small animals and is too clever to walk into a carelessly set trap.

In New York the muskrat trapping season is bounded by the New York Central railroad tracks. North of them it opens on January first, so the trapper sees the New Year in with a trap in one hand and a flashlight in the other, waiting for midnight to begin setting traps. He usually doesn't catch anything, but the traps serve to stake his claim and warn away late comers.

No trappers agree on ideal trapping weather. Cold means traps frozen tight, and deep snow that the rats starve in their houses, but a warm winter produces thin pelts. The spring break-up, if it doesn't come so late the season is over, is the most exciting period of trapping and produces most of the season's catch. One spring morning my father found that the river had risen, due to an ice jam farther down, and the "flats" were submerged. The boat he had left tied to the dock the night before was floating on the end of its chain a half mile away across yellow muddy water. He rode the horse into the water as the only way of getting the boat. She snorted as the water came to her knees, then to her withers, but went steadily forward, feeling the hard road under her hoofs. A misstep would have plunged her into the deep water of the marsh on either side of the road. She kept to the road safely and when my father arrived at the boat, he dismounted into it, unfastened it and paddled back to the hill, the mare following. That was the day when he saw a moving mass on a log; he paddled over to it, expecting to find a muskrat; the object proved to be twenty or thirty mice, washed out of their homes and riding on this ark waiting for the waters to subside.

Fur thieves are more dangerous than nature's whims. On the first night of the season one winter, a gang of six men appeared, surrounding my father and announcing that they were going to sink him under the ice and put a stop to his annoying actions, such as having the more persistent thieves arrested. There

seemed to be a possibility of their carrying out their offer, but he escaped over the thin ice which the larger group broke through.

Another set of trap thieves, caught with the evidence, were prevented from escaping in the best wild west manner. My father was riding his horse, had no rifle, and discovered the men by the barking of his dogs. He was awaiting the arrival of the game warden in connection with some trespassers; the four men did not realize he expected reinforcements and stood there telling him that they would be delighted to tear him apart if he would only get down from that damn big horse. One of them grabbed at the horse's bridle, but she reared and threw her head out of reach. You never saw a more surprised group of men when the game protectors came.

Not all trappers, of course, have as spectacular adventures. The biggest marsh owner in our vicinity practically has a special cell block reserved in the local jail and calls out game wardens, state police, and special deputies if anyone sets foot on his property.

The trapper's work is not finished when the fur has been captured in the teeth of ice and snow, freeze, flood, thieves and predators. He has brought the fur out of the wild, but it must be skinned and cured for market.

**C**OUNTRY collectors buy the fur from the trapper, paying as little as they can and as much as they have to. The raw fur goes to city merchants or exporters or to be sold at auction, where it is purchased by retail furriers and manufacturers, who make the fur up into coats.

In response to every woman's desire for a fur coat, cheap furs, such as rabbit and squirrel, are on the market, but the fur quickly loses its gloss, the hair wears thin and falls out.

At the other end of the scale are exorbitantly priced furs, chinchilla, sable, ermine, mink. But the muskrat is the standard fur for those who can afford fur coats of warmth, durability, and beauty.

Fur trappers were the explorers of the North American continent. In these days of wide-spread civilization the trapper is doomed with the rest of the frontiersmen. The fur farmer will take the trapper's place and be able to supply the fur market, even if not with as fine peltry or with some of the animals the trapper brings from the wilderness.

To another vanishing American, the trapper!

# SLICED HAY

**Opens New Future  
in Forage Farming  
and Feeding**



**Small Crew  
★  
Small Investment**



Low-priced pitch-on Trailer-Baler rolls on two rubber-tired wheels, goes anywhere behind motor car or small tractor, gets to work in a jiffy with power from its own air-cooled engine. No staking down or belting up; ideal for field baling of cocked hay, handier and easier for stack and barn baling. See both these balers at hay-machine headquarters; also new 4-bar side-rake geared to go at tractor speed and new all-forage cutter for all kinds of silage and chopped hay, fodder, etc. You are always welcome at our branch houses and factory display rooms. J. I. Case Co., Racine, Wis.



Here is hay as easy to feed as helping yourself to a slice of bread. No tugging to dig matted hay from mow or stack, no struggle to tear apart the folds of ordinary bales, no loss of leaves by rough and repeated handling.

And what hay! Richer in leaves, in color, in vitamins, in nutrients, in softness and palatability. Air-conditioned hay made with a Case side-delivery rake and then baled at the ideal stage of cure. Baled with a new continuous-feed pick-up baler that weighs no more than an average motor car, pulls with a small tractor, works with two men, stays in step with 7-foot tractor mower and side-rake. A baler that has no blocks to handle, that measures every bale to same size with automatically spaced dividers.

The Case blockless pick-up baler is built for individual hay growers, to bring them the blessings of sliced hay with a small family-size crew and a surprisingly small investment. It saves the labor of loading loose hay, the dirty work in the hay mow. It multiplies the capacity of storage space four or five-fold, reduces risks from fire. In addition to all this it is the ideal means for saving straw from the combine in the preferred form both for bedding and for chemurgic uses.

# CASE

# I Remember--

From a letter from J. B. Kirkland '18



—Courtesy Cornell Alumni News

*(Mr. Kirkland's reminiscences make up the first in a series of articles about alumni of the College of Agriculture at Cornell. In this series we are presenting some interesting notes from the experiences of alumni who were well known when they were here as students and who have extended their college activities into outstanding careers.)*

Two years after graduation Mr. Kirkland became superintendent of the George Junior Republic at Freeville, continuing there until 1931. At that time he began promotional work with the Boy's Clubs of America and is now associate director of that organization. He is a candidate for alumni trustee of Cornell University for the term beginning this June.)

**M**Y first introduction to Cornell was a wire from Lyman Ward, a former New Yorker and the founder and director of the Southern Industrial Institute, Alabama, where I received my high school training. He urged me to give up going to Leland Stanford and come to Cornell. I changed my plans and left Mississippi the next day for New York instead of California, borrowing \$75 and an umbrella! (in case it rained as I had no overcoat!) and landed in Ithaca after two days and three nights ride in a day coach.

My unknown friend in Ithaca was the beloved Unitarian minister, Dr. C. W. Heizer. He introduced me to Coach Al Sharp, who gave me a job earning my meals by waiting on the Football Training table. When Dr. Heizer found I needed extra school work to pass my entrance exams, he persuaded his good friend "Daddy" George, founder of the George Junior Republic, to let me come up there and work and live and go to school for a year.

Much to "Al" Sharp's surprise instead of finding me on his "Frosh" football squad, he saw me playing

guard on the Republic team at the opening "Frosh" game on Percy field. I shall never forget "Doc" Sharp coming into the locker room between the 0-0 half and asking me what in the world I was doing on the Republic's team. While we were eventually able to convince him of my being orthodox in competing against his Cornell Frosh team, I am sure he and many friends will never agree it was orthodox for a fellow who had never had a football in his hands before, to go out on the field dressed in a basketball jersey and trunks and lasso the "Frosh" players from in front or behind, around the neck, legs or anywhere circumstances permitted! Moral: you can learn a lot of football in a hurry under such conditions!

I entered Cornell in the fall of 1914. My living problems were solved by working for my room and board for Miss Alice McClosky, head of Cornell Nature Study.

The next two years I worked and lived at the home of Dr. Andrew D. White. His interest in others and human understanding were always an inspiration to me. My duties were many and varied—from getting up at odd early hours to working late evenings in the greenhouses and gardens with Mrs. White on her special hobbies. Many are the times I received an extra shower from the hose as she would use it for a pointer to tell me where to dig up and reset another plant.

During the war I was put in charge of the University Farm and made supervisor of ten power-driven ditchers purchased by the State, to drain and prepare potential agricultural land for increased war food production.

To supplement my funds for living expenses, I obtained the job of cashier at the Home Economics Cafeteria. This I held for three years. I learned the working "behind the scenes" of a great institution, and became acquainted with the hundreds of students and professors who daily passed my register. Many times professors like Van Loon, English, Britt, Burr and others, as well as students, would try tricks to catch me in mistakes at adding up their trays.

During my Senior Year I lived at the "Firehouse" in back of Bailey Hall and next to the Home Economics Practice Cottage. I was earning my room rent by having charge of the Volunteer Fire Company. One vivid recollection is being roused at five am., at ten degrees below zero and going out in pajamas and bathrobe

to the alarm of the Chem building fire. We were the first department on the job and the last to leave. When I got back to the firehouse hours later to change to dry fireman's coat and rubber boots, I stood my frozen bathrobe in the corner of the firehouse.

My experiences on the crew are among the pleasantest. Even the hard work, rigid training and discipline under "The Old Man" was a thrill and a new experience to one who had never lived near big water. Lest one think "the crew" had a "clinch" let it be said, we took our finals under "Uncle Pete" Smith, supervisor, and under arduous circumstances; a bunk in the old barn at Poughkeepsie, for a seat; an orange crate, for a desk, and blanket over the shoulders to keep warm, even a hat on the then heavy hair to keep our brains from congealing on the knowledge stored within!

Speaking of exams, I was permitted to take my Senior finals on the train enroute to Mississippi (this, my first return trip home and with a berth!). The Honor System was in force, and as I was president of it, my Profs seemed to think it would be okay as my averages were over 80% anyway. This "break" was given me in order that I could get a little vacation before taking up my duties on the University Farm, which began as soon as College was over.

My experiences as instructor in Farm Practice were many, varied and amusing. The students, who never had been near a farm, often performed most unusually when confronted with simple problems such as hitching up a team, milking cows, etc. One day an earnest young student from England, Leonard K. Elmhurst, was initiated in hauling loose lime from the East Ithaca Station to various parts of the farm. His first day's experience was to re-hitch the team to the wagon after the lunch hour, on top of the then steep hill in front of the agricultural barns. He inadvertently forgot to put the tongue through the breast yoke ring, and as he started up the team, the tongue began to wobble, the wagon crowded on the horses, and with quick thinking he instantly stepped on the lever! Ah! But not the brakelever—the dump lever! and there was the whole load of loose lime in a heap on the ground while Elmhurst and the horses were enveloped in a cloud of white dust. Everyone had a good laugh, including Elmhurst, when he could get his breath, and he took the subse-



quent "kidding" like the true Englishman and good sport he was.

It took six years' work and a lot of persuasiveness to convince "Daddy" George's eldest daughter that she wanted to work her way up with me. But having tackled all sorts of difficult tasks I found that rather pleasant and so we were married in Sage Chapel on April 20, 1921. Now our firstborn is a student at Cornell and we hope his sister will go next fall and eventually the other two boys.

It has been my great privilege to meet and work with outstanding leaders in the business, industrial and professional world throughout my time since graduation. In find in these leaders the same spirit and willingness to help individuals or programs worthy of their support as I found during my undergraduate years in my professors and teachers.

In more recent years my inspiration and guiding spirits have been men like J. G. White, one of our national Board members; William Edwin Hall, President of the Boys' Clubs of America; Herbert Hoover, Chairman of the Board with whom I am now actively working in the setting up and directing of a National Committee of 100 outstanding men in 100 cities of 100,000 population, who are to be in turn our inspirational leaders and interpreters of Boys' Clubs in their respective cities.

#### Faculty Notes

Professor Bristow Adams recently spoke at Potsdam before a Rotary Club meeting at which each Rotarian brought a farmer guest.

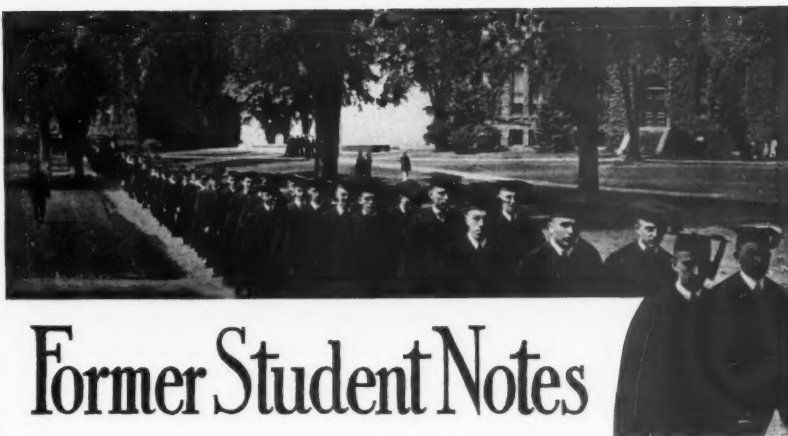
On the following evening he addressed the Lackawanna County Cornell alumni at Summit, New Jersey; later, the Essex County Cornell Club, also in New Jersey. In addition he visited a number of schools in northern New Jersey.

During the spring vacation period he met with Cornell alumni and prospective students in Wilmington, Delaware; Baltimore, Maryland; and Washington, D. C.

Professor Work of the Vegetable Crops Department tells a story he revived from days gone by.

It appears that in 1917 he left Cornell to join the army. Shortly after he was promoted to the rank of sergeant, a column of soldiers, not in his division, appeared in the training grounds. His superior officer commanded him to inform the commandant of the trespassing soldiers to leave the field.

The professor briskly approached the commander, snapped sharply to attention, and then stared aghast. The officer was a former student whom Professor Work had busted.



## Former Student Notes

'14

Arnold Davis lives in Livonia, New York. He has two children, Lewis Fitch Davis, who is a freshman in Cornell, and Elizabeth Jane Davis, who is 13 and in the eighth grade. Besides operating a 250-acre farm, Arnold is president of Sub-district 15 C of the Dairymen's League, president of Livingston County Mutual Fire Insurance Co., secretary-treasurer of the Genesee Valley National Farm Loan Association and a member of the Livonia Rotary Club.

Chester C. Engle is vice-president and general sales manager of the United Clay Mines Corp. in Trenton, New Jersey. He has two sons and one daughter.

'15

Miss Winifred Moses, formerly a member of the staff of the College of Home Economics, died Friday, March 7, 1941, in New York City.

'17

I. Newtor Berthees of 146 N. Stanley Drive, Beverly Hills, California, is production manager of the Knudsen Creamery Co. in Los Angeles. He has two daughters and one son.

'19

Abram S. Pearce of Sparks, Maryland, is traveling for Dietrich and Gambill, Inc. Feed Co. He has one son 18 years old.

'20

Raymond V. O. DuBois of Gardiner, New York, has a daughter Laurel who is a freshman in the College of Home Economics at Cornell.

George B. Gordon is associate landscape architect for the Public Roads Administration. He is living in Vienna, Virginia.

Alberta Johnson is a landscape architect in Old Westbury, Long Island.

G. A. Spader is teaching at the Morrisville State Agricultural School at Morrisville, New York.

'22

Robert Howard is running a farm

at Sherburne, New York. He is married and has two children, Mary Ann, 11 years old, and John, 6 years old. Bob is chairman of the land use committee in his county.

Lloyd S. Passage, Roslyn Heights, Long Island, is the eastern representative of the publishing firm of Reynsland Hitchcock Publishers. He is as yet unmarried.

William C. J. Weidt of Mount Vernon, New York has been president of the New York Conference of the United Lutheran Synod of New York City for three years.

'23

William L. Norman of 60 E. 42nd Street, New York City has been with the New York Life Insurance Co. since 1926.

Lawrence M. Vaughan of Bethesda, Maryland is an economist in the Extension Service, United States Department of Agriculture.

'24

Chester A. Arnold is assistant professor of botany and curator of fossil plants at the University of Michigan in Ann Arbor. He has two sons; Daniel, four, and Bruce, one year old.

Arnold Exo lives at 367 Ravine Drive, Highland Park, Illinois. He is district advertising manager of the Household Finance Corp. He is married and has a daughter three years old.

'25

Ralph D. Reid is employed at farming and also is an appraiser for the Federal Land Bank. His address is Salem, New York.

'26

John Marshall, Jr., is a milk marketing economist in the Bureau of Markets, State Department of Agriculture. He is living at Sacramento, California.

'28

Sanford R. Shapley of 347 The Parkway, Ithaca, New York is working as District Agricultural Agent out of the Central Farm Bureau Office

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**'29**

Reynold A. Aymar has a daughter, Susan Donna Aymar born February 27. His address is 3446 Ninety-first Street, Jackson Heights, New York.

Howard W. Beers is a professor of Rural Sociology in the department of Farm Economics at the University of Kentucky, at Lexington.

Claude H. Colvin of Binghamton, New York is District Milk Sanitarian with the State Health Department. He has one boy and one girl.

Myron Fuerst is operating the Fuerst Stock Farm from which so many champion Percheron horses and Purebred Aberdeen Angus cattle have come. His address is Pine Plains, New York.

**'30**

James E. Crouch, is associate professor of biology at San Diego State College, San Diego, California. Last May Jim was elected to the University of Southern California chapter of Sigma Xi.

Paul B. Jones is assistant County Agent in Suffolk County. His address is Riverhead, Long Island.

**'32**

Elmer and Patricia Phillips wish to announce the birth of a daughter, Patricia Marie. They also have two other children, Larry and John. Elmer is an instructor in Extension Teaching. His address is Pine Tree Road, Ithaca.

Donald A. Russell of Alexandria, Virginia, is in the Production Credit Division of the Farm Credit Administration.

**'34**

Lawrence B. Clark of 45 Arcadia Court, Albany, New York is in Company B. 101st Anti-tank Battalion,

Fort Benning, Ga. He has a year's leave of absence from his teaching job at Roessleville High School, Albany. At present he is a corporal.

Frances Eldridge is married to C. Maynard Guest and lives at 4039 Chestnut Street, Philadelphia, Pennsylvania.

William N. Kaskela of Constableville, New York received his M. S. the summer of 1939. He is principal of the Constableville Central School.

Garth V. McGregor of Maine, New York has a daughter eleven months old, named Mary Lou.

Leon W. Taylor is 4-H Agent in Steuben County. He celebrated his fifth wedding anniversary on March 1, 1941.

**'35**

Stanley Wadsworth is in the department of Horticulture at the State College of Washington, at Pullman, Washington.

**'36**

C. Chester DuMond, Jr. of Troy, New York is proud to announce that he has a son, Robert, born November 27, 1940.

Nils M. Tornquist of Detroit, Michigan is designing cars at the Hudson Motor Car Company in Detroit.

**'37**

Virginia L. Barkhuff was married to James W. Righter August 12, 1939. She is teaching elementary homemaking in the Poughkeepsie public schools; lives at 18 Hooker Avenue, Poughkeepsie.

Frank V. Beck, Room 421 South, State Capital, Madison, Wisconsin expects to receive his Ph. D. from the University of Wisconsin in June of 1941 with a major in Agricultural Economics.

Richard H. Bertram married Kath-

erine A. Ivins, September 28 in Mantoloking, New Jersey. Mrs. Bertram attended Penn Hall and the American Academy of Dramatic Art, and Bertram is with Chubb and Son, New York City. They live at 47 Oakland Place, Summit, New Jersey.

Robert Child is an Extension Instructor in Agronomy. Mr. and Mrs. Child are now living in their new home, 723 Lake Road, Ithaca.

Charles A. Clark, Jr., 67 Central Avenue, Albany, New York, is the proud father of a baby girl, Nancy, born December 23rd.

Howard E. Conklin is still in Berkeley, California, but hopes to return to Cornell for more graduate work in the near future. His address is Bureau of Agricultural Economics, Mercantile Building, Berkeley, California.

Paul A. Smith received his Doctor's degree in bacteriology in September. He is working for the Crown Can Company in Philadelphia, Pennsylvania.

**'38**

Ray E. Deuel, Jr. married Marjorie O. Tufts on August 10, 1940. They are living in Syracuse where Ray is in the Medical School. Their address is 200 Euclid Avenue.

Jerome Pasto, is working in the Soil Conservation Department at Hedgesville, West Virginia.

A. D. Sumner of Montpelier, Vermont, married I. Frances Ingalls of Bolton, Mass., September 6, 1940. He is still employed by the Federal Land Bank.

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William G. Walter, who received his Master's degree at Cornell in September is doing further work on detergents at the Geneva Experiment Station. His address is 35 Hoffman Avenue, Geneva.

'39

Barbara Babcock is a student in the Yale School of Nursing at New Haven. Her address is 62 Park Street, New Haven.

Marion Brown is assistant home supervisor for the Farm Security Administration in Cattaraugus and Chautauqua Counties, with headquarters in Little Valley.

Ralph Everett is teaching vocational agriculture at the new Cuba Central School.

Hilda Keller of Clyde is a Smith College for a year of graduate work, having received a teaching fellowship. She will work with the nursery school and also study for her master's degree in child psychology.

John S. Morse is at Corvallis, Oregon. He is working for his M. S. degree in Fish and Game Management.

Leon Pratt is the Madison County 4-H Agent, working from Morrisville.

Howard Ross is Boy Scout Field Executive of Orange and Sullivan Counties, working from Newburgh, N. Y.

Alice Shedit, after a year as student dietitian at Cook County Memorial Hospital in Chicago, Ill., is assistant dietitian at the Children's Hospital in Buffalo, N. Y.

Betty Smith is assistant supervisor of public school cafeterias in Baltimore, Maryland. She lives at 5107 Roland Avenue, Baltimore.

June Thorn has changed positions. She was receptionist at the Cornell Infirmary but is now an assistant in the Willard Straight dining rooms office.

'40

Betty Bain, A. M., is teaching home economics at Armstrong Junior College, Savannah, Ga.

Cornelia Snell is married to William E. Bensley, Jr. '39 and is now living in Springville, New York.

Priscilla Coffin is to be married on June 30, 1941 to Charles Baxter '39.

Sylvia Clack is now the junior assistant dietician in Cleves' Cafeteria in Washington, D. C.

Theressa Campbell, 385 South Main Street, Geneva, is a special investigator in bacteriology at the agricultural experiment station at Geneva.

Ann Fusek goes to Columbia County as associate Club agent. Her address is Post Office Building, Hudson, New York.

Fred Boucher is now located on his potato farm in Laurel, Long Island. He is local leader in the Jamesport 4-H Club.

Agnes Pendergast is teaching home economics in Ellington. She leads scouts and 4-H Clubs on the side.

Stanley V. Oakes, is teaching vocational agriculture at the Mount Upton Central School, Mount Upton, New York.

Betty Spink has left the Singer Sewing Machine Company, Ithaca, to become an air hostess with the Pennsylvania Central Airlines. She is enrolled in their training school and is at the Parkstone Hotel, Detroit, Michigan, after which she will be assigned to a permanent "run".

'41

William S. Heit, February '41, is now at Fort Worth, Texas, where he is employed by the U. S. Biological Survey as a predator control agent.

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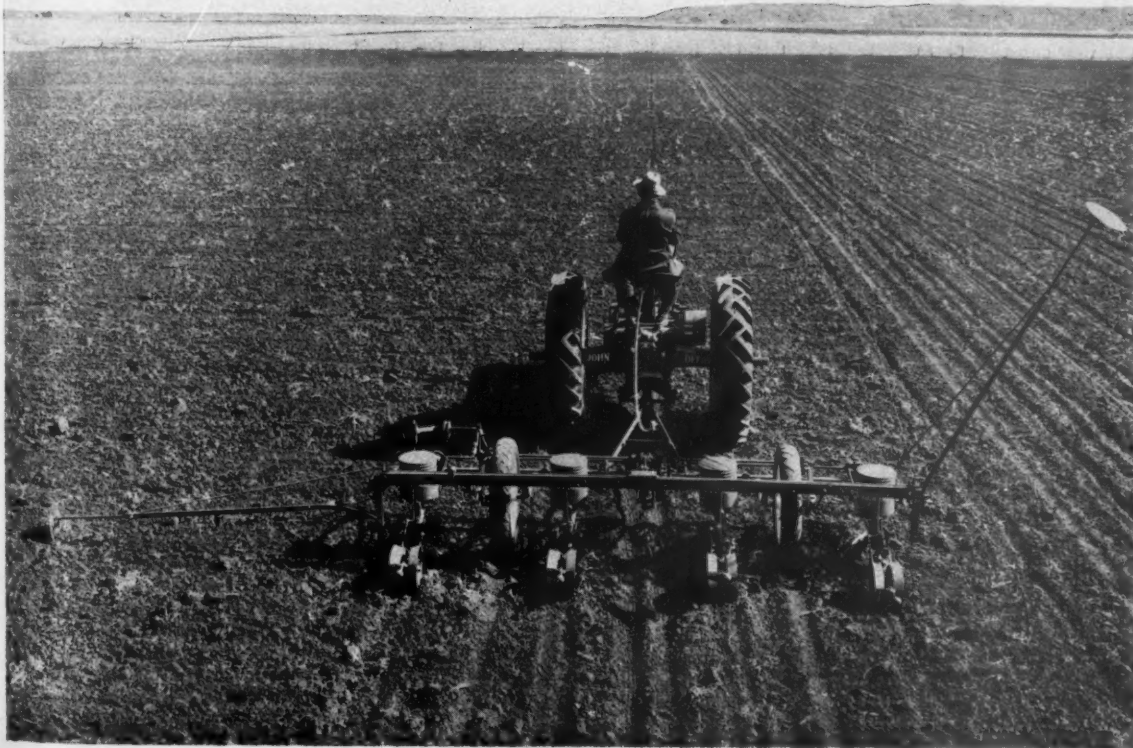
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